

Julia Child's "Queen of Sheba" Chocolate Almond Cake

Ingredients:

2/3 cup semi-sweet
chocolate chips, or 4 oz.
semi-sweet baking squares
chocolate

2 Tbsp. dark Rum, or 1
Tbsp. Instant Coffee
dissolved in 2 Tbsp.
boiling water

1 stick (4 oz.) unsalted
butter, at room temperature

2/3 cup granulated Sugar

3 Eggs, separated

¼ Tsp. Cream of Tartar

Pinch of Salt

2 Tbsp. Granulated Sugar

1/3 cup Pulverized
Almonds (skinless
almonds ground in a food
processor)

¼ Tsp. Almond Extract

¾ cup Cake Flour (*If you
don't have cake flour, take
1 cup all-purpose flour,
remove 2 Tbsp. of the flour
and replace with 2 Tbsp. of
cornstarch. Sift 5 times to
thoroughly distribute
starch and measure out
your ¾ cup to use for this
recipe!*)

1. Preheat oven to 350 degrees. Butter and flour a 8-9" cake pan that is at least 2 inches high. Place your chocolate with the Rum or coffee in a thin bowl over a pan of simmering water taken off heat. The chocolate will melt while you proceed with the batter. Measure out all of your ingredients first before proceeding!
2. In a mixer fitted with a paddle attachment or a mixing bowl and a hand held mixer, cream the butter and sugar until light and fluffy. Add the Egg Yolks and beat until light and fluffy.
3. In another clean dry mixer with the whisk attachment or another mixing bowl with a hand mixer, slowly whisk the egg whites until they begin to foam, about 1-2 minutes. Add the cream of tartar and salt. Increase speed and beat until the whites hold their shape in soft peaks. Add the 2 Tbsp. of sugar and beat again until they are smooth and shiny but not stiff. **DO NOT OVERBEAT!** Set aside.
4. Stir the chocolate to make sure it is completely smooth. If not completely smooth, reheat the water and stir again. If it becomes granular, add a few drops of water and stir.
5. Beat the chocolate into the butter and egg yolk mixture. Add the pulverized almonds, almond extract, and cake flour. With a rubber spatula, give it a final mix.
6. With a rubber spatula, mix in one-fourth of the egg white to lighten the batter. Then, fold in the rest of the egg whites very quickly and carefully until combined. Be careful not to deflate the egg whites as much as possible.
7. Pour batter into prepared cake pan. Tilt the pan in all directions to run the batter all up the sides of the pan to make sure that the batter is evenly distributed in the pan so there isn't hump of batter in the center. Tap the pan a few times on the counter to settle it.
8. Bake for 25-30 minutes in preheated oven. It is done when you can prick it with a toothpick and the outside edges comes out clean but the center has a slight wetness to it. Also, the center will jiggle a little when

slightly shaken. Cool on rack for ten minutes and then remove from pan to cool completely for at least 2 hours.

9. When completely cool, ice it with a chocolate- butter icing (Recipe follows) and decorate with blanched almonds.

Chocolate-Butter Icing

Ingredients:

½ cup semi-sweet
chocolate chips or 3 oz.
semi-sweet baking
chocolate

1 ½ Tbsp. dark Rum or
strong Coffee

6 Tbsp. unsalted butter, at
room temperature

1. Melt the chocolate and rum or coffee in the same way as you did for the cake.
2. Remove chocolate from pan of hot water. A Tablespoon at a time, beat in the butter until perfectly smooth. It should be spreading consistency, not runny*.

*If it is runny, place bowl into a larger bowl filled with ice water and beat until firmed up enough to spread.

3. When cake is cool, ice the cake with the icing!